

Saisons becomes the first-ever Michelin-starred training restaurant in France

The Institut Paul Bocuse Saisons restaurant achieved the ultimate culinary distinction yesterday, receiving its first Michelin Guide star.

It's an historical first in France for a training restaurant whose vocation is to pass on culinary know-how to younger generations. The news of this major award also confirms the excellent reputation of the establishment for its food, quality of service and the teaching offered to our students.

Davy Tissot - *Meilleur Ouvrier de France* 2004 – now French candidate for the 2020 edition of the prestigious Bocuse d'Or award, has been running the restaurant since 2016. He contributed greatly to this recognition with his expert team (Philippe Darcq-Restaurant Manager, Gaétan Bouvier-*Meilleur Sommelier de France* 2017, Ahmed Bensemlali-Sous-Chef and 2018 graduate, Nour Milan-Assistant Chef and 2019 graduate, Benoit Ducher-Pastry Chef, Kevin Jaillet-Pastry Sous-Chef) and the students, future culinary and food service talents who succeed one after the other to share their vocation of excellence with our gourmet customers.

Saisons will welcome Chef Florian Pansin at the beginning of February. After 10 years spent at the three-star Michelin restaurant Troisgros, in charge of creation and events, he joins the Institut Paul Bocuse to pass on his passion and professional values acquired from leading French gastronomy establishments to the new generations.

"By taking up this challenge in 2016, I wanted to nurture these youngsters who represent the future of French gastronomy, and offer them the experience of working in a restaurant where they actually do things for real, just like in any other Michelin-starred establishment" announced the delighted Chef, before adding that "this star is the reward for the hard work of all the team members and students, and will make a huge contribution to our mission of promoting our know-how around the world. I'm delighted to have been able to be a part of that and to do so from now on for my country as a candidate for the Bocuse d'Or".

Dominique Giraudier said he was extremely proud of the teams and the students. "For our School, after the academic recognition, this professional recognition contributes to make us unique and position us as the French reference in the hospitality and culinary arts education sector... we naturally dedicate this star to our two founders Paul Bocuse and Gérard Pélisson, who continue to inspire us in our day to day work".

About Institut Paul Bocuse:

Institut Paul Bocuse trains more than 1,000 students each year, representing 62 nationalities studying on 10 international campuses. From undergraduate through to doctoral level, students on our courses benefit from an innovative teaching approach recognised by the Worldwide Hospitality Awards. In 30 years, the Institut Paul Bocuse has been able to develop a unique higher education, research and continuing education ecosystem. Its international development strategy is built upon an educational hub created in partnership with the world's best schools and universities and a network of several thousand alumni present in more than 80 countries across the globe. Institut Paul Bocuse is the first-ever hospitality and food service higher education institution to be fully certified by the Ministry of Higher Education, Research and Innovation and by the Ministry of Labour.

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